

THE RECORD

MUHLENBERG'S OLDEST AND MOST SUBSTANTIAL NEWSPAPER IS UNPARALLELED AS AN ADVERTISING MEDIUM.

The



Record.

JOB PRINTING

OF QUALITY PROMPTLY DONE. PRICES AS REASONABLE AS IS CONSISTENT WITH GOOD WORKMANSHIP.

VOL. XIX. NO. 51

GREENVILLE, KY., THURSDAY, JANUARY 31, 1918.

50c. PER YEAR, IN ADVANCE

DAIRYING AND SOIL CULTURE

AN APPEAL TO FARMERS.

Fate of Nation Rests Largely on an Increased Food Supply.

President Wilson in his proclamation to the people appeals to farmers to do all in their power to increase the supply of foods. He says:

I take the liberty, therefore, of addressing this word to the farmers of the country and to all who work on the farms: The supreme need of our own nation and of the nations with which we are co-operating is an abundance of supplies and especially of foodstuffs. The importance of an adequate food supply, especially for the present year, is superlative. Without abundant food alike for the armies and the peoples now at war the whole great enterprise upon which we have embarked will break down and fail. The world's food reserves are low. Not only during the present emergency, but for some time after peace shall have come, both our own people and a large proportion of the people of Europe must rely upon the harvests in America.

Upon the farmers of this country, therefore, in large measure rest the fate of the war and the fate of the nations. May the nation not count upon them to omit no step that will increase the production of their land or that will bring about the most of factual co-operation in the sale and distribution of their products? The time is short. It is of the most imperative importance that everything possible be done and done immediately, to make sure of large harvests. I call upon young men and old alike and upon the able-bodied boys of the land to accept and act upon this duty—to turn to the farms and make certain that no pains and no labor is lacking in this great matter.

I particularly appeal to the farmers of the south to plant abundant food stuffs as well as cotton. They can show their patriotism in no better or more convincing way than by resisting the great temptation of the present price of cotton and helping, helping upon a great scale, to feed the nation and the peoples everywhere who are fighting for their liberties and for our own. The variety of their crops will be the visible measure of their comprehension of their national duty.

The government of the United States and the governments of the several states stand ready to co-operate. They will do everything possible to assist farmers in securing an adequate supply of seed, an adequate force of laborers when they are most needed, at harvest time, and the means of expediting shipments of fertilizers and farm machinery as well as of the crops themselves when harvested. The course of trade shall be as unimpeded as it is possible to make it, and there shall be no unwarranted manipulation of the nation's food supply by those who handle it or its way to the consumer. This is our opportunity to demonstrate the efficiency of a great democracy, and we shall not fail short of it.

FOR BETTER DAIRY Sires.

Bankers Aid Wisconsin Farmers to Secure Pure Bred Bulls.

In some sections the problem of securing good sires is a serious one, says a Wisconsin farm bulletin. Often bull clubs are formed by the farmers themselves, who combine their purchasing power to get the services of good sires co-operatively. In other communities bankers, merchants and creamery owners furnish funds on long time notes, making very satisfactory arrangements for their payment at the end of a two year period. A system of leasing sires, whereby a part of the money received from each farmer for service fees is used to pay the cost of bulls, is in use in several Wisconsin communities.

The plans described here have all been worked out. They are practical. There are undoubtedly many other successful ones. If your community could be benefited by a similar plan start it yourself. Don't wait for the business men to make the first step. Live stock raising is the biggest business in Wisconsin. Many country bankers realize it, and they will meet you half way, for they see the importance of profit producing farm animals in the proper development of their communities.

Here are a few suggestions about buying:

First.—In buying a bull, get as good a one as you can afford. The size, if a good pure breed, is more than half the herd.

Second.—It is possible to buy from a breeder whom you know.

Third.—Be sure you get stock from disease free herds.

Fourth.—Do not expect to buy good cows cheap. The poorest cows are those that are for sale in most herds.

Fifth.—Your best investment is to get heifers which have not freshened, but which have been bred to a registered sire of the same breed.

Sixth.—Buy as near home as possible. Not save expenses, and if animals are not satisfactory your chances for trade are much better.

Time of Planting Corn.

May 4 to 17 has been the most profitable date during eleven years for planting corn at the Ohio experiment station at Wooster. Yields have been greater from corn planted in this period than from plantings made either earlier or later. The ears of the late planted corn have generally been small and immature.

The KITCHEN CUPBOARD

MIDWEEK MENU.

WEDNESDAY—BREAKFAST. Scrambled Eggs and Bacon. Browned Vegetable Hash. Fried Cornmeal Muffin, Maple Syrup Coffee.

LUNCH. Clam Broth. Lettuce Sandwiches. Cocoa. Fruit Jelly.

DINNER. Celery and Lettuce Salad. Baked Potatoes. Spinach. Celery Salad. Coconuts Custard Pie.

Fruit. Oranges.

CHILLED PRUNES AND KUMQUATS.—Soak kumquats a cupful of sealed and stoned prunes, sugar to taste, half a cupful of water. Prepare prunes by soaking them until plump in cold water to cover. Drain and pit. To prunes add kumquats sliced thin and half a cupful of water in which the prunes have been soaked. Simmer gently for a few minutes then add sugar. Cook slowly until kumquats are tender. Unless cooked very gently they will go to pieces.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

the apples and bake.

Apple Pie.—1/2 pint of apples

apple slices, 1/2 cupful of flour, 1/2 cupful of baking powder

a quarter teaspoonful of salt, an egg, half a cupful of milk, a tablespoonful of butter. Wash and pare the apples, cut into slices, brush bakedish with butter, put in the apples and sugar, cover with the dough. Place in mud oven over an open fire thirty minutes, then turn the heat out of the door side down. Serve with warm milk or cream. Sift the flour, baking powder and salt into bowl, add the milk and well beaten egg, mix well and add the melted butter. Pour over

THE RECORD

An Independent Newspaper.

PUBLISHED THURSDAY BY
RECORD PRESS,

ORIEN L. ROARK, Secretary.

ORIEN L. ROARK, EDITOR.

Long-Distance Telephone, No. 72.
Office in Annex rear Roark store, ground floor.

50 CENTS PER YEAR, IN ADVANCE.

TERMS.

The subscriber, provided the paper is paid in advance, and when the time has expired of which it is paid, the paper will be stopped.

Cards of thanks, obituary notices, etc., if not longer than ten lines, will be printed free, a charge being made for longer space.

Checkers will be made for suggested taglines. No variation of this rule to anyone.

Free sample copies will be mailed.

Advertisements will be inserted. A rate card will be furnished on request.

Address all communications and make all remittances payable to RECORD PRESS, Greenville, Ky.

THURSDAY, JANUARY 31, 1918.

Entered at the Greenville, Ky., post office as second-class matter.

SOMEBODY asks a ruling as to whether billiards is a sport or an amusement. Generally speaking, it seems to be an occupation.

GERMANY is fighting a real war over here in place of the war by stealth that it was engineering before its hostilities were officially recognized.

THIS winter, because of food restrictions, a good many of us are likely to be relieved of our constitutional protein poisoning and then we shall wonder why we feel better.

SCARCELY a day passes but one reads of some wealthy widows being fleeced out of their heritage by sharpers. Ought to fix it so that no swindler could get the money without the widow.

SEVERAL important industries in the country have been turned over to the Government, for more effect in operation in the war. But the meat packers are not on the list. The investigation now being conducted is revealing why the people do not control this artery of commerce.

January briefs.

The month of January is anything but merry, it's anything but gay; for now we're walking strictly, and chee, it bores us greatly to go the narrow way. We've cast old sins behind us and passing hours remind us how much we miss the same; but we have made our pledges—none but a piker hedges—and we must play the game. Oh, there are watchers near us who do not strive to cheer us or soothe us in our woe; our downfall they're awaiting and then we'll hear them prating, 'There, now! We told you so!' When one has vowed to glister like some angelic critter and nurful habits kill, you'd think his folks would brace him, not pester him and chase him with prophecies of ill. He sees in all their glances their feeling that his chances of being good are slim; they show by smiles artful, and criticism drastic, they have no faith in him, and so, grown tired of striving, of vows to long surviving from pledges he breaks free, and while those vows are dying, he hears the women crying, 'We knew how it would be!' The month of January is sad and solemn, very, it is the moon of woe; for all the world is saying, to gents from virtue stray, ing, 'Well, well! We told you so!'

WALT MASON.

Victor records in abundance at Roark's.

Pointed Paragraphs.

The rain falls, but it gets up again in dew time.

An outward laugh often conceals an inward groan.

A pistol is twice as dangerous when the owner is loaded.

A very little woman is often at the bottom of a very big fuss.

Usually the path of a budding genius is pretty well strewn with thorns.

Every old batchelor thinks it the easiest thing in the world to manage a wife.

Lawyers would make good soldiers their charges would discourage the enemy.

It is sometimes difficult to convince the world that you have brains unless you have money.

The man who never forgets anything would be all right if he forgot to boast of it occasionally.

Unless a man has a reputation for truthfulness he need never hope to become a successful liar. It is folly to lie if no one will believe it.

The "I" in Victrola and the "I" in music are the same.

Red Cross Items.

The special class in standard and surgical dressing has completed the course and the work rooms are open to any and all who will help in any way on the following days:

Tuesday 8 to 12 A. M. bandages and surgical dressings. Tuesday and Thursday 1 to 5 P. M., hospital garments. Wednesday and Friday 1 to 5 P. M. bandages and surgical dressings. Saturday afternoon there is a class for girls and young ladies only under the supervision of Mrs. C. W. Roark. Surely every woman in town can come either Tuesday morning or one afternoon of the four and while the work is going steadily on, more workers are needed in order to meet the demand for the finished articles. You women who read this don't say "I would go but I can't sew" or I don't know how to make bandages," but go and you will find there is something you can do. Miss Linda Hafford says "The Red Cross stands for the triple S—Service, Sacrifice and Suffering. The work rooms are open to all, as the cause is world wide. Soldiers don't ask "why?"—they simply do as told and this is what the women must learn to do."

The girls who have been denied of a chance to help, because of school duties, now have an opportunity to help every Saturday, as this class is especially for them. Let every girl who was there last Saturday bring one new worker next Saturday. Visitors are always welcome both men and women. Make it convenient to drop in every few days and you will be interested in the work that is being done.

One of the vital points of vantage in the Victrola is that it requires less than half the weight to hold the needle in the groove than in any other machine. This accounts for the absence of surface noise in the Victrola. There are many other exclusive, superior advantages, which Roark will be glad to demonstrate and explain.

Buy Meal or Other Cereal With Flour.

An order issued by the Fuel Administrator forbids merchants from selling flour except with an equal amount of meal or other cereal.

There is a great shortage of flour, while the meal supply is adequate, and in order to conserve flour, this means is taken to have people use as much meal as possible, or at least as much as flour. The order is imperative, and is being followed by all our merchants.

Beware of many talking machines that are represented as Victrolas. Look for the Victor dog. Roark is the exclusive distributor of the Victrola in Muhlenberg, and invites your visits.

Patriots are popular, while plutocratic profiteers have decided declining respect.

Our Advertising

is not to sell goods, but to enable people to intelligently and economically buy goods. It is impossible for us to get any benefit from it unless we have helped the customer.

The J. L. Roark Estate.

The weather did more to help the observance of heatless day than the order of the Government, as it was so slick that nobody could get away from home, and there was slight demand on public places.

WOODROW WILSON.

The White House,
18 January, 1918.

HELP TO SAVE FOOD

President Calls Upon All Loyal Americans to Unite in Campaign

Suggestions of Food Administration Will Enable the United States to Meet Great Responsibility If Prompt Action is Taken, Declares President.

Washington, Jan. 26.—Following is text of President Wilson's food-saving proclamation:

Many causes have contributed to create the necessity for a more intensive effort on the part of our people to save food in order that we may supply our associates in the war with the sustenance vitally necessary to them in these days of privation and stress. The reduced productivity of Europe because of the large diversion of manpower to the war, the partial failure of harvests and the elimination of the most distant markets for foodstuffs through the destruction of shipping places the burden of their subsistence very largely on our shoulders.

The food administration has formulated suggestions which, if followed, will enable us to meet this great responsibility. In order that we may reduce our consumption of wheat and wheat products by thirty per cent—a reduction imperatively necessary to provide the supply for overseas—wholesalers, jobbers and retailers should purchase and resell to their customers only seventy per cent of the amounts used in 1917. All manufacturers of alimentary pastes, biscuits, crackers, pastry and breakfast cereals should reduce their purchases and consumption of wheat and wheat flour to seventy per cent of their 1917 requirements, and all bakers of bread and rolls to eighty per cent of their current requirements. Consumers should reduce their purchases of wheat products for home preparation to at least seventy per cent of those of last year, or, when buying bread, should purchase mixed cereal breads from the bakers.

Substitute Potatoes.

To provide sufficient cereal food, homes, public eating places, dealers and manufacturers should substitute potatoes, vegetables, corn, barley, oats and rice products, and the mixed cereal bread and other products of the bakers which contains an admixture of other cereals.

In order that consumption may be restricted to this extent, Mondays and Wednesdays should be observed as heatless days each week, and one meal each day should be observed as a heatless meal.

In both homes and public eating places, in order to reduce the consumption of beef, pork and sweet products, Tuesday should be observed as meatless day in each week, one meatless meal should be observed in each day; while, in addition, Saturday in each week should further be observed as a day upon which to eliminate pork.

A continued economy in the use of sugar will be necessary until later in the year.

It is imperative that all waste and unnecessary consumption of all sorts of foodstuffs should be rigidly eliminated.

The maintenance of the health and strength of our own people is vitally necessary at this time, and there should be no dangerous restriction of the food supply; but the elimination of every sort of waste and the substitution of other commodities of which we have more abundant supplies for those which we need to save, will in no way impair the strength of our people.

In order that consumption may be restricted to this extent, Mondays and Wednesdays should be observed as heatless days each week, and one meal each day should be observed as a heatless meal.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at the 100 mark. Some people have had wrong ideas, but are falling in line, when they catch the spirit of the thing.

There is now a strong demand for religious music, and you are invited to hear "I Need Thee Every Hour," Sung by McDonough and Bieling on the Victrola at Roark's. The author Mrs. Annie Lowry Hawks, aged 83, died the first of the year at her home in Bennington, Vt.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Ice creepers were in demand here the first of the week, but nobody had a supply.

Victrolas stay sold, and give the buyer no trouble. See Roark and arrange for one.

Everybody is in the army, if he is patriotic, and can help in his way, whatever his trade or profession.

The observance of heatless Monday is now practically at

I. C. R. R. LOCAL TIME CARD.

NORTH BOUND.	
NO.	
122 Louisville Express	12:11 pm
123 Paducah and Cairo accom.	1:43 pm
121 Fullerton and Paducah	3:55 pm
104 Louisville Limited	4:45 pm
136 Central City accommodation	7:07 pm
SOUTH BOUND.	
135 Paducah and Cairo accom.	5:10 am
121 Fullerton and Paducah	12:45 pm
103 Orleans and New Orleans	1:45 pm
102 N. O. spec.	1:22 am
Stops to discharge revenue passengers from Louisville and parts beyond.	
May 20, 1917.	W. G. CRAWFORD, Agt.

Local Mention.

Traveling men have been rather scarce here for the past fortnight.

Davenets at less prices and better upholstery at Roark's.

Mr. Walker Wilkins was here from Central City on business the first of the week.

Buy a Victrola from Roark on terms as easy as you want to make them.

Muhlenberg is waking up, and everybody realizes by now that we are at war.

Buy the best value in America piano, the Lyon & Healy, from Roark, county distributor.

Better see the Income Tax man, who will be in the county from Feb. 4 to 16.

Messrs. W. A. Wickliffe and C. W. Taylor are in Washington on business this week.

Roark will accept Liberty Bonds at full face value on any selection of a Victrola.

One man says it will be necessary to order more heatless days, or his coal will not hold out.

The Victrola, with many exclusive features, is supreme. A demonstration convinces. Roark will be glad to meet any test.

Comments on the weather are the exact opposite to the weather, for remarks are rough and hot.

Here comes February, short in days, but if they are to be like those of January, the shorter the better.

The court crowd was small, Monday as we have had about the worst weather conditions of the winter that day.

Worm gear, with ball-bearing points, the Victrola motor surpasses the bevel-gear motors in other machines to same degree it does in every other feature.

Mr. Morton Roll has stored his silo with natural ice, and will be in position to withstand the probably scarcity of congealed comfort next summer.

There are over 300 talking machines on the market, but the Victrola is first—in thought, sales, service, satisfaction. See and hear why at Roarks.

None of us having been doing our utmost in effort and denying ourselves to the limit in saving, but we are rapidly coming to it, and must fully do so, to win this war.

A home without music is lacking in brightness, cheer and comforts. Whatever your needs, let Roark help you. Most complete line of instruments in this section, and qualities highest.

We have had no "official" time for a month, as the court house clock has been frozen up, but it is now on the job, to the great convenience of our people.

A world of music for an atom of price is what every possessor of a Victrola gets. Suitable, appealing, substantial gifts for weddings, anniversaries, holidays can be had at Roarks.

Many towns and cities over the country are going "over the top," not only observing the one heatless day, on Mondays, but opening later and closing earlier every day of the week, thus adding materially to the fuel-saving plan.

There is a great demand for religious, patriotic and old-time songs and Roark has the fullest selections to be found in this part of Kentucky.

It has been impossible for people to save much fuel in the home, and that makes the demand greater in every other channel.

Pioneer Citizen Passes.

Mr. John Henry Heitsey, aged 86 years, died of the infirmities of age last Saturday at the home of his daughter, Mrs. W. E. Drake, on Hopkinsville street. He was a native of this county, and was a leading figure in its development, being a widely known farmer. Surviving is another daughter, Mrs. J. F. Hancock, of Pembroke. He had made his home with Mrs. Drake since the death of his wife, eight years ago. Services were held at the home at 2 o'clock Sunday afternoon, and interment was in Evergreen cemetery.

Roark sold eight Victrolas last Saturday, which, with exception of one day, established a record during the eight years of business. January business almost equals that of December, which was the banner month.

Knitters, Attention.

If you have finished articles on hand or some that you can finish, please bring them in immediately.

Mr. Cam Howard has gone to Washington, where he has accepted the position of clerk of the municipal court. His family will not join him for some time.

Appearance, construction, tone, quality, cost—the Lyon & Healy pianos excel. Roark is factory representative for Muhlenberg, and invites investigation and comparison.

See the income tax officer at Central City Feb. 4 to 11, and from 11 to 16 here. There are about 800 people in this county who will be subject to this tax.

Hear Mr. T. R. Moss, State Food Administrator, at the court house Saturday afternoon, at 2 o'clock. He will have much to tell the people which they should know, and his lecture will be helpful.

Hundreds of new Victor records received by Roark this week, and talking machine owners are asked to call, as almost any selection can be supplied.

All trains were tied up at Central City for some hours last Monday, on account of the wreck of a coal train at Simmons, where five loaded cars jumped the track and blocked traffic of six hours.

We're here to help you get the best results and the most satisfaction from your talking machine, no matter what make, and our eight years' experience is freely at your command, and should be of benefit to you. The J. L. Roark Estate.

Get a copy of Rother's History of Muhlenberg County from Williams & Wells. The price has been advanced to \$8, but the supply is limited, and these books will soon draw a handsome bonus, as they are more and more appreciated.

Call at Roark's now, and see the finest display of Victrolas to be found in this section. From lowest to highest models are on display and ready to play for you.

A man who had an important express package ten days on the road from Chicago says that the next patriotic act of Congress should be to take over the express business, for efficiency and economy to the nation.

Right in your home you can have the greatest concert in the world, for on your Victrola you can command greatest artists, from Abbott to Zimbalist, to sing, play or speak for you. Call at Roark's and arrange for one of these instruments.

Mr. E. L. Yonts, Jr., wife and child are here, at the home of Mrs. O. C. Roll, mother of Mrs. Yonts. Mr. Yonts is traveling auditor for the I. C., and finds Greenville a more convenient point for his work now than at Princeton, where he has been located many years. Our people are highly pleased that they are again live here.

Get typewriter ribbons at this office.

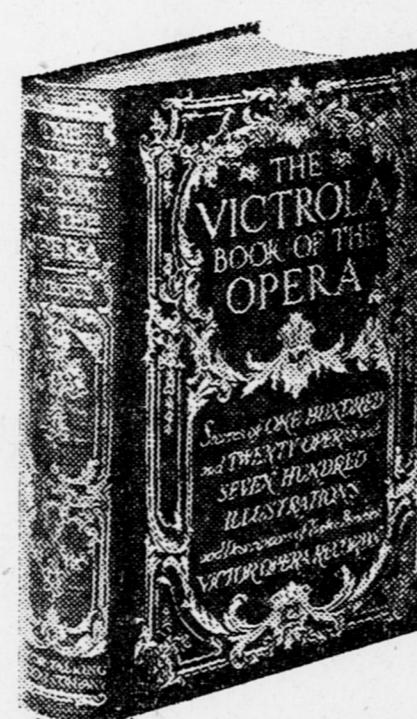
High School War Saving Stamp Sales.

Ezekiel Shaver, Ben Rice Shaver, Gus McNary, Carroll Sturman, Jesse Hill Love, Virginia Duncan, Billy Duncan, Morrison Williamson, Robert Brooks, James Pittman, James Brooks, William Long, Florence Brooks, Frances Harper, Mary Harper. Total sales this week \$40.75.

Bought for one, enjoyed by all—that's the Victrola.

Muhlenburgers Are Patriots.

Last Monday was truly fuel conservation day in Muhlenberg and was pretty generally recognized throughout the county. In the larger towns the business houses religiously observed the Garfield order to close and in many respects the day bore more the appearance of an ideally observed Sabbath than a week-day response to a prayer of evidence of true patriotism. County Fuel Administrator Orien L. Roark is satisfied that as a whole the day and cause could not have been more conscientiously observed by any people.—Central City Argus.



The "Victrola Book of the Opera," new, revised and enlarged edition, just out, can be had at Roark's at the old price, \$1. Every talking machine owner should have a copy, which has history, stories and scores of 120 operas, 700 illustrations and information which can be found in no other one volume, in its 553 pages.

Sodium Nitrate.

In view of the fact that the Government has bought nitrate and proposes to distribute it at cost to the American farmer the question naturally arises as to what this nitrate should be used for and how much.

Nitrate in this County should be used for the following things and should not be used for our ordinary crops unless it be used to make a complete fertilizer or one containing Ammonia and Phosphate which might well be used on tobacco or other crops which bring in an equivalent amount to the acre of cash. It might be used for truck growing, on tobacco beds and in view of the present wheat shortage to help the backward growth in the spring. If you have need for nitrate for these purposes you should see the County Agent, Cohen Bros., Wallace Hardware Company or The Bremen Mercantile Co., to let them give you an application blank which must be filled out before February 4.

This Nitrate will cost \$75.50 at Baltimore, Md. and the farmer must pay the freight and Tag Fee. It contains the equivalent of 18 per cent ammonia. Granting that it costs \$90 per ton delivered (which it will hardly do) it will cost \$4.50 per hundred or 25 cents per unit of ammonia. You will also notice that it is just 9 times as strong or contains 9 times as much plant food as a 2 per cent fertilizer. Hence when it is used you need only to use 1-9 as much to get the same results. For further information see the County Agent.

Roark has received hundreds of new records this week, and invites calls, as he is now able to supply almost anything needed, again, after the holiday rush which reduced stocks very appreciably.

Iowa leads the country in the adoption of the automobile, there being one car for each eight inhabitants of the state, while the average throughout the country is one to each twenty-four. New York state has just that proportion of cars. The West is showing strength and speed, along all lines.

They're going out in bunches, but we have them coming in stacks, so you, too, can get a Victrola from Roark, and join the happy band of considerable more than 200 users in Muhlenberg.

Mrs. J. W. Oates and Miss Caroline Oates left the first of the week for Florida, where Mrs. Oates will spend the winter. Miss Oates will return in about a month.

The only complete selection of talking machine records in this territory can be found at Roark's. Popular, standard, sacred, patriotic, classical numbers in endless variety, chosen from study of many years, and offered with confidence.

Pittman-Taylor Wedding.

Despite war clouds, the wedding bells rang merrily and the marriage of Miss Laura Pittman to Lieut. T. C. Taylor was solemnized Thursday morning, January 24th, at ten o'clock in the Methodist Episcopal Church, South, of this city.

Rev. Paul S. Powell, now in the Army Y. M. C. A. and stationed at Memphis, Tenn., performed the ceremony, assisted by Rev. W. C. Frank, pastor of the church here.

The church was beautifully and artistically decorated in flags, bunting and potted plants, the whole forming a most appropriate background for a military wedding. Just preceding the ceremony Mrs. W. C. Frand sang "Beloved It is Morn" and this was immediately followed by the wedding march. Ruth Lee Denois made a most attractive flower girl and Master Wilmouth Whitaker a charming ring bearer. Margaret Taylor, a sister of the groom, was the bride's maid of honor. She wore a dress of white organdie with pale pink sash, pink georgette hat and carried Killarney roses.

The bride, who entered alone, was beautifully and becomingly attired in a gown of pale green satin and georgette, with silver trimmings. She wore a veil of white tulle and carried a shower bouquet of Ophelia roses and lilies of the valley. The brothal ceremony, beautiful and impressive, was used, during which Mrs. Guy C. Morgan played softly "I Love You Truly." This was followed by the Bridal March from Lohengrin. Lieut. Duncan Hamilton was the groom's best man. Lieut. Hamilton, who received his appointment at Fort Benjamin Harrison, is stationed at Camp Zachary Taylor.

Messrs. J. G. Taylor and Mallory Pittman were the ushers.

Miss Pittman is the only daughter of Mr. and Mrs. F. B. Pittman. She is talented and is gracious with her talent. She has many friends and is loved alike by young and old. The very active part she has always taken in Church circles will cause her to be greatly missed, and whenever she may go her many friends will still claim her one of their own.

Lieut. Taylor is a son of Mr. and Mrs. C. W. Taylor of this city. He is a graduate Mechanical Engineer, having graduated from Kentucky State University in 1916. He had been for over a year in Buffalo, N. Y., where he entered the Officer's Training Camp at Fort Niagara. He was commissioned a First Lieutenant in the Infantry and has since been at Camp Dix, New Jersey.

Immediately following the ceremony the bridal party were guests at a delightful luncheon at the home of the groom. The couple left for the East on the afternoon train, taking with them the good wishes of many friends.

Victrola Dominance Grows.

Victrola dominance is greater today than ever before. The latest in the field of standard machines, it quickly emerged from the rest. It has added many vital and exclusive features of construction, and has overtaken everything except demand and while the Victor Co. is annually expending millions in buildings, machinery and equipment, the world calls for more in greater degree each year. Roark places orders many months ahead, and that is why you can place an order now and get what you wish from him.

Corn cakes and pones will again be popular, under the new food order.

The tones on a Victrola spring and mingle as on no other instrument. The light weight on the needle does away with the gritty, grabby, scratchy noise so manifest on all other machines, and insures the supreme delights of music, song and story. See and hear at Roark's.

Large stock of mirrors at Roark's small prices.

Lieut. T. C. Taylor and wife arrived yesterday morning, and will be here a short time. Lieut. Taylor is en route to the aviation camp at Dallas, Texas, having been transferred to the Signal Corps.

After Saturday we can tell about our weather.

No "Jockeying" on Standard Goods.

Victrolas are the same price to everybody everywhere—no rebates, trade discounts, manufacturer's prices, agent's commissions, etc. You pay the same as your neighbor and less in the end than for any machine made. Ask any of the 250 Victrola users in Muhlenberg how much he has paid for repairs, and been out the use of his instrument. Roark, county distributor.

How Mandolin Tail Pieces Make Pianos Less Costly

THE packers prove by actual figures that sandpaper and soap and other inedible products reduce the cost of beefsteak. Armour states that a steer for which he pays \$76.10 is sold, as far as meat is concerned, for \$67.90, or \$8.20 less than cost. Utilization of by-products furnishes the explanation.

Lyon & Healy make or sell *everything known in music*; therefore, overhead expense, the fixed cost of doing business, is divided among thousands of items.

General salaries, for instance, are not charged against the Piano Department, but against all the various divisions of the house. Lyon & Healy Pianos have to pay only a trifl towards items of this kind compared with the charge which must be borne by other pianos.

Let us look for a moment in the Lyon & Healy factory. While this enormous building and plant is devoted in a large part to piano making, there is no corner of it which is not used.

Here is a wing of the building devoted to making the Lyon & Healy Harp, which is the standard of the world—and sold all over the globe. Another section is occupied by Brass Instrument makers. Still another division is working on Piano Makers' Tools.

Nearby is a department filled with Mandolin makers. And in an adjoining space there are thousands of Piano Benches in course of construction.

The Lyon & Healy Piano, which retails for \$8,000, and the Lyon & Healy-made Washburn Piano, which retails for \$8,000, have attained such widespread popularity that they are in a class by themselves.

These instruments could not be offered to the public at these figures were it not for the Lyon & Healy organization.

They are the product of not only the finest daylight factory in America, but also of an all-round organization which leads in many different lines of musical merchandise.

Sale of Talking Machines, going into large figures, wholesale and retail; sales of sheet music, wholesale and retail, unequalled in the United States; sales of fine Violins; sales of everything known in music; all reduce the cost of Lyon & Healy Pianos.

Music lovers are invited to avail themselves of this indubitable advantage.

The J. L. ROARK ESTATE, Greenville

ORIEN L. ROARK, Manager
L. & H. Pianos, Victrolas, Records, Cabinets, Etc.

Our Terms—"PLAY AS YOU PAY"



LYON & HEALY BUILDING

LYON & HEALY FACTORY

